



# "Romanza"

Try a glass or bottle of our Banfi Tuscan Rose'



## Chocolate Strawberry Martini

*Made Stoli Vanilla Vodka, Strawberry Crème, and Chocolate Crème*

## Italian Old Fashion

*Buliet bourbon, bitters, orange, Antica formula sweet vermouth and Luxardo maraschino cherries*

## Sicilian Negroni

*Angel Envy Bourbon, Sicilian blood orange, Antica formula sweet vermouth and a hint of Campari*

## Manhattan Italiano

*Single barrel Makers Mark 46, and Antica Formula Carpano sweet vermouth and Amarena cherries*

## Sweetheart Martini

*Made with Ketel One vodka, Chambord, watermelon pucker, and a splash of lime juice*

## Purple Rain Martini

*Made with Empress Gin, Elderflower Liquor, Processco, and a splash of grapefruit juice*

## Cupid's Kiss

*Made with Vodka, Pama liquor, pom juice, lime, and topped with a sweet gummy heart*

## Chocolate Peanut Butter Martini

*Made with Skrewball Whiskey and Chocolate Crème Liquor*

## Be Mine Spritz

*DiSaronno Amaretto, Grenadine, and Prosecco*

## Espresso Martini

*Vanilla Vodka, Kahlua, cr)ème de cacao, and espresso*



## Apps

### Victor's Seafood Bisque 20.00

*With lump crab, scallops and shrimp, roasted red pepper, celery, and a touch of cognac*

### Anthony's Oysters Rockefeller 20.00

*Fresh shucked oysters in the half-shell, topped with sautéed spinach, bacon, a touch of Anisette, then baked with Parmigiano*

### Spaghetti alla Brie 24.00

*French triple cream brie oven baked then tossed with spaghetti di Gragnano and Parmigiano topped with toasted almond bits*

### Cozze Ubriache 14.00

*Sautéed "Drunken" New England mussels with garlic, chili and white wine*

### Carpaccio di Polipo 18.00

*Thin sliced Mediterranean octopus drizzled with Amalfi lemon infused extra virgin olive oil and arugula*

### Treasure Chest Oysters from P.E.I. 3.75ea.

**Entrees on reverse side**



# Entrees



## Cannelloni alla Pescatore 42.00

*Baked Italian style crepes with shrimp, scallops in a crustacean cream sauce*

## Halibut al "Acqua Pazza" 48.00

*Fresh wild Atlantic Halibut pan sauteed in a "Crazy Water" of sweet Puglian cherry tomatoes, olives, capers, red chili and Falanghina wine*

## Filetto al Rossini 66.00

*Filet mignon wrapped in prosciutto with a béchamel sauce and a black truffle au jus, topped with fresh black Italian winter truffles atop a homemade crouton*

## Pollo alla Milanese 34.00

*Two thinly pounded and breaded pan-fried chicken cutlets served with an arugula and tomato salad with lemon and extra virgin olive oil topped with Parmigiano shavings*

## USDA Angus Prime Prime Rib 66.00

## Tagliolini alla Marea 39.00

*Long homemade egg pasta tossed with sweet Maine Lobster, Gulf Coast shrimp, scallops, and fresh lump crab with fresh tomato and chili, then topped with a basil bread crumb*

## Garganelli con Ragu di Brasato 29.00

*Homemade quill shaped pasta tossed in a **hand chopped** braised beef short rib ragu with Santa Cristina red wine and topped with Parmigiano*

## Pollo alla 'Victor' 30.00

*Lightly breaded chicken breast, rolled and stuffed with garden cherry tomatoes, spinach and onion, wrapped in pancetta, and topped with a spinach cream sauce*

## Manzo in Crosta di Pasta Frolla 58.00

*Center-cut filet mignon topped with a wild mushroom pâté baked in a puff pastry and topped with a red wine reduction*

## Cotoletta alla Bolognese 35.00

*Breaded and pounded veal cutlet on a bed of 18-month Parmigiano fondue topped with thin sliced mortadella and thin shavings of Parmigiano Reggiano*

## Osso Buco con Risotto alla Milanese 49.00

*A classically prepared braised, tender veal shank with tomato and white wine, served over a saffron Parmigiano risotto*

## Filetti Piemontese al Balsamico 55.00

*Twin Italian Piemontese beef filet mignons pan seared with Massimo Bottura's 20-year aged balsamic vinegar over Parmigiano mashed potatoes with shaved Parmigiano*

## Maiale al Vin Santo con Cipollini 33.00

*Char-grilled medium, sliced pork tenderloin, marinated with Vin Santo (Tuscan dessert wine) served with creamy puree of mashed potato and sauteed garden spinach and whole glazed baby onions*

## Gnocchi al Salsa Vodka con Aragosta 45.00

*Homemade potato and ricotta gnocchi in a vodka rosa sauce with fresh Maine lobster*

## Pesce in Pastella 54.00

*Batter dipped and deep-fried lobster, shrimp and jumbo scallops served with a spicy remoulade sauce*

## Farfalle Imperiale 39.00

*Butterfly pasta in a Scottish smoked salmon cream sauce with asparagus topped with a pan seared medium king salmon filet and chopped scallion*

